



CHICKEN CAESAR SALAD

Crunchy golden chicken schnitzel, paired with creamy, crispy Caesar salad – this is a menu staple for all year around.

10 SERVINGS 15 MINS

WHAT YOU NEED

INGREDIENTS & EQUIPMENT

- 10 x Ingham's 120g Breast Fillet
- 400ml Hellmann's Caesar Dressing
- 5 x Cos Lettuce, chopped
- 300g Grilled chopped bacon
- 200g Croutons
- 10 x Poached egg
- Parmesan, shaved

HOW TO COOK

IN A FEW SIMPLE STEPS

1. Prepare Ingham's 120g Breast Fillet as per package instructions, cut into rough strips.
2. Place cos lettuce, bacon, and croutons in a bowl, add 40ml Hellmann's Caesar Dressing, and toss to combine.
3. To assemble, place salad mix in a bowl, top with Ingham's 120g Breast Fillet pieces and poached egg.
4. Finish with a drizzle of Hellmann's Caesar Salad dressing and shaved parmesan.
5. Serve immediately.

